



BBQ BOOTCAMP: SPRING CLASSIC

MAY 4 - 6, 2025

Welcome to the Ranch

EVENT INFO

Here at Alisal Ranch, we pride ourselves in our Western hospitality which includes some of the best BBQ in the West.

With the help of our BBQ Bootcamp Guest Instructors and our very talented culinary team, we are mighty excited to share tips and tricks to have you grilling like a pro. If you want to enjoy some amazing barbecue and learn how to take your grilling game to the next level, our BBQ Bootcamp Spring Classic is just for you.

SUNDAY

5.4.25

5 P M

**Welcome Demo by Alisal's
Executive Chef Erik Sandven**
Location: Rodeo Picnic Area

5:30 P M

Whiskey Seminar
Featuring Rod & Hammer Spirits
Location: Rodeo Picnic Area

5:45 P M

**Butchery Demo with
Cream Co. Meats**
Location: Rodeo Picnic Area

6 P M

**Q&A with Guest
Chef Aaron Franklin**
Location: Rodeo Picnic Area

6:30 P M

BBQ Dinner & Live Music
Featuring Rod & Hammer Spirits,
Zaca Mesa Winery, Dierberg Winery &
Figueroa Mountain Brewery
Location: Rodeo Picnic Area





MONDAY

5.5.25

7 AM - 11 AM

Breakfast at Leisure
Location: Ranch Room

12:15 PM

**BBQ Demo by Guest Chef's
Suzanne Goin & Paula
Disbrowe, Followed by Lunch**
*Featuring Sextant Winery and
an Aperol Spritz Station*
Location: Alisal Lake

**Hay wagon pick up at the Front
Office at 12pm*

3 PM & 4 PM

Spice Blending Class
(Advanced sign ups required)
*Solvang Spice Merchant leads
an interactive spice blending
where you can create your own
signature blend and rub.*
Location: Creekside Lawn

5:30 PM

Tequila & Mezcal Seminar
*Featuring Mayenda Tequila &
Montelobos Mezcal*
Location: Rodeo Picnic Area

6 PM

**BBQ Demo by Grill Masters
Brad Prose & Derek Wolf**
Location: Rodeo Picnic Area

6:30 PM

BBQ Dinner & Live Music
*Featuring Mayenda Tequila &
Montelobos Mezcal, Laetitia
Winery and Firestone Brewery*
Location: Rodeo Picnic Area





TUESDAY

5.6.25

7AM - 11AM

**Breakfast Ride to the
Old Adobe**

(Advanced sign ups required)

**Horseback riders meet at
the Barn at 7:15am*

**Hay wagon pick up at the
Front Office at 8:45am*

11:30AM

Check Out

BBQ BOOTCAMP SPONSORS

SPICEOLOGY®

Professional chefs, home cooks and grillers alike choose Spiceology because their 300+ fresh spices and spice blends, ground domestically and packed fresh, drive culinary innovation with dependably delicious results. Spiceology spices and seasonings create never-before-tasted flavors, so you can create never-before-tasted dishes. Experience them at BBQ Bootcamp!

BAREBONES

Known globally for sustainability, durability, and design, Barebones delivers a wide assortment of everywhere essentials designed for a lifetime of use. Their All-In-One Cast Iron Skillets will be featured at BBQ Bootcamp.



African Charcoal Company: Experience superior heat intensity, extended burn times, and a distinct floral flavor that sets African Charcoal Company hardwood and lump charcoal apart from the rest. 100% Sustainable and FSC Certified.



Cream Co. Meats is an 100% natural whole-animal butchery and distributor for sustainable & regenerative ranches. We are building a more diverse and transparent meat market where chefs, butchers, and food service providers have easy access to quality meat, and farmers are celebrated for responsible land stewardship and given access to the resources they need to thrive.

‘til next time!

Thank you for joining our 2025 Spring Classic Bootcamp! We hope to see you next May!

